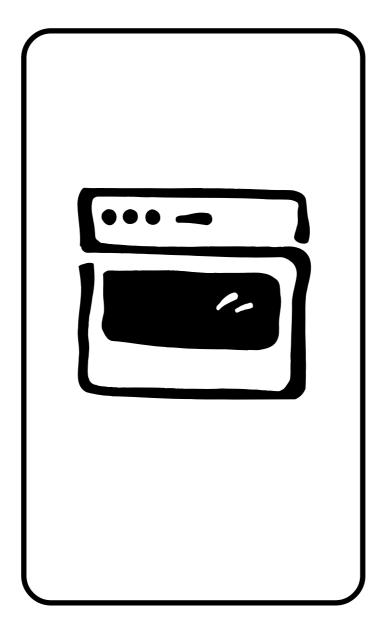
INSTRUCTION BOOKLET



Mod. EOB 260



Important Safety Information

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

These warnings are provided in the interest of safety. You MUST read them carefully before installing or using the appliance.

Installation

- This oven is heavy and care must be taken when moving it.
- Ensure that all packaging, both inside and outside the oven, has been removed before the oven is used.
- The oven must be installed according to the instructions supplied. Any electrical work must be undertaken by a qualified electrician.
- It is dangerous to alter the specifications in any way.
- After installation, please dispose of the packaging with due regard to safety and the environment.

Child Safety

- The appliance is not intended for use by young children or infirm persons without supervision. Young children must not be allowed to tamper with the controls or play near or with the oven.
- Ovens become very hot, and retain their heat for a long period of time after use. Children should be kept well away from the oven until it has cooled.
- CAUTION accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

During Operation

- Do not use this oven if it is in contact with water and never operate it with wet hands.
- Ensure that the oven shelves are installed in the correct way.
- Take great care when heating fats and oils as they will ignite if they become too hot.
- This oven has been designed for cooking edible foodstuffs only and must not be used any other purposes.
- Never place plastic or any other material which may melt in or on the oven.
- Only clean this oven in accordance with the instructions.
- Take care to follow the recommendations given for tending the food when grilling. Use the handles provided in the recommended way.
- · Always grill with the oven door closed.
- Always use oven gloves to remove and replace food in the oven.
- Ensure that you support the grill pan when removing it from the oven.
- Never line any part of the oven with aluminium foil.
- Do not allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.

- Always stand back from the oven when opening the oven door, to allow any build-up of steam or heat to release.
- Stand clear when opening the drop down oven door.
- Do not allow it to fall open support it using the door handle, until it is fully open.
- Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.
- Do not hang towels or clothes from the oven or its handle. They are a safety hazard.

After Use

- Ensure that all control knobs are in the OFF position when not in use.
- For hygiene and safety reasons, this oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.
- Only clean this oven in accordance with the instructions.
- Always allow the oven to cool down before switching off at the wall prior to carrying out any cleaning or maintenance work.
- Do not leave utensils containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched ON.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local Service Centre. Always insist on genuine spare parts.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable. Remove any door catches, to prevent small children being trapped inside.

Guide to Use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:



Safety Instructions



Step by step instructions for an operation



Hints and Tips



Environmental information

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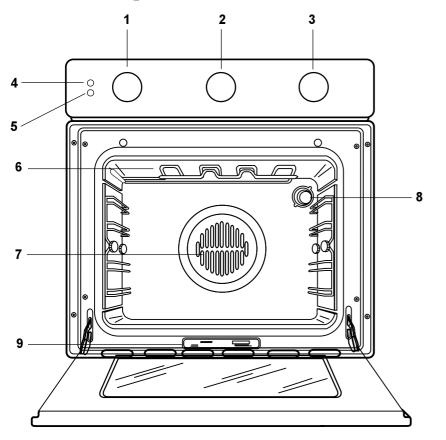
For the Installer

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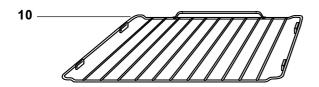
Your safety is of paramount importance. Therefore, if you are unsure about any of the meanings of these WARNINGS, contact the Customer Care Department.

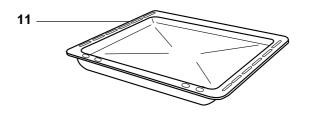
Keep this instruction book for future reference and ensure it is passed on to any new owner.

Description of the Oven



- 1. Thermostat Control Knob
- 2. End of Cooking programmer
- 3. Oven Function Control Knob
- 4. Mains on Light
- 5. Thermostat Control Light
- 6. Grill Element
- 7. Oven Fan
- 8. Oven Light
- 9. Rating Plate
- 10. Oven shelf
- 11. Dripping pan





Controls

Oven Function Control Knob

- Oven Light The oven light will be on without any cooking function
- Defrost Setting This setting is intended to assist in thawing of frozen food
- Fan cooking This allows you to roast or roast and bake simoultaneously using any shelf, without flavour transference
- Grill The heat comes only from the top element

Thermostat Control Knob

Turn the thermostat control knob clockwise to select temperatures between 50°C and 250°C (MAX).

Thermostat Control Light (°C)

The thermostat control light will come on when the thermostat control knob is turned. The light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.

Mains on Light

The mains on light will come on when the oven function control knob is set.

End of Cooking programmer

The end of cooking programmer allows the oven to switch off automatically (it cannot be used as a timer only). The cooking duration can be set up to 90 minutes maximum. Turn the knob to 90, then turn it back to the required cooking time. At the end of the chosen cooking time the timer clock automatically switches off the oven. At the same time an acoustic signal is emitted which stops automatically.

Note: for manual operation the switch should be turned to the symbol showing a hand $\sqrt{\|f\|_1}$.

The Safety Thermostat

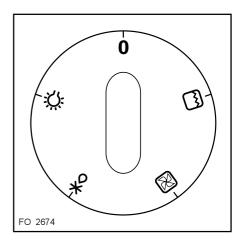
This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequent overheating, the safety device will stop the power supply to the appliance. If this happens, call your local Service Force Centre. Under no circumstances should you attempt to repair the appliance yourself.

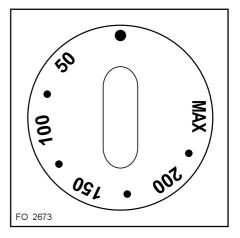
The cooling fan

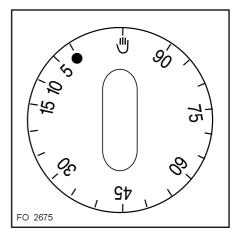
The cooling fan is designed to cool the walls of the oven and the components of the oven itself.

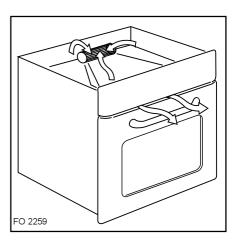
The fan switches on automatically after a few minutes of cooking. Warm air is blown out through the aperture near the oven door handle. When the oven is switched off, the fan will remain on in order to cool the oven and kitchen cabinets properly, after which it switches off automatically.

NOTE: The fan may run up to 45 minutes after cooking has been completed. Leaving the door ajar will lessen the cooling time.









Attention!

Do not place pans, dripping pans, biscuit pans or aluminium foil on the oven bottom. This could cause a heat build-up which would affect the baking results and damage the oven enamel.

Before the First Use

Remove all packaging, both inside and outside the appliance, before using it.

Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal.

1. Switch the oven function control knob to fan cooking \(\bigotimes \).



- 2. Set the thermostat control knob to MAX.
- 3. Open a window for ventilation.
- 4. Allow the oven to run empty for approximately 45 minutes.

This procedure should be repeated with the grill m function for approximately 5-10 minutes.

Using the Oven



Always cook with the oven door closed.

Stand clear when opening the drop down oven door. Do not allow it to fall open - support the door using the door handle, until it is fully open.

The oven has four shelf levels, and is supplied with two shelves. The shelf positions are counted from the bottom of the oven as shown in the diagram.

Do not place cookware directly on the oven base.

Hints and Tips

Condensation and steam

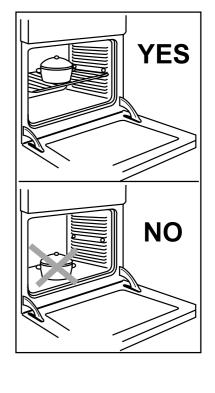
When food is heated it produces steam in the same way as a boiling kettle. The oven vents allow some of this steam to escape. However, always stand back from the oven when opening the oven door to allow any build up of steam or heat to release.

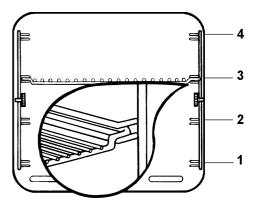
If the steam comes into contact with a cool surface on the outside of the oven, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not a fault with the oven.

To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

Cookware

- · Use any oven proof cookware which will withstand temperatures of 250°C.
- Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base.





Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance.

The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.

- A Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and underneath browning.
- B Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark. heavy utensils increase cooking and underneath browning.

The Fan Oven

The air inside the oven is heated by the element around the fan situated behind the back panel. The fan circulates hot air to maintain an even temperature inside the oven.

The advantage of cooking with this function is energy saving through:

Faster Preheating

As the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, souffles, etc.

Lower Temperatures

Fan oven cooking generally requires lower temperatures than conventional cooking.

Follow the temperatures recommended in the cooking chart. Remember to reduce temperatures by about 20-25°C for your own recipes which use conventional cooking.

Even Heating for Baking

The fan oven has uniform heating on all shelf positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one.

This is quite usual. There is no mixing of flavours between dishes.

Thow to use the Fan Oven

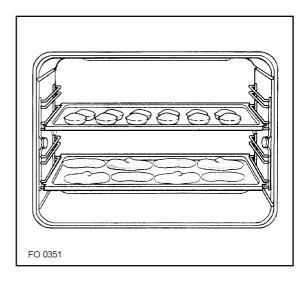
- 1. Turn the oven function control knob to
- 2. Turn the thermostat control to the required temperature.

THINGS TO NOTE

- The oven light will come on when the oven function control knob is set.
- The oven fan will operate continually during cooking.
- The thermostat control light will remain on until the correct temperature is reached. It will then cycle on and off to show that the temperature is being maintained.

NOTE

The action of the cooling fan will depend on how long the oven has been used and at what temperature. It may not switch in at all at lower temperature settings nor run on where the oven has only been used for a short time.



(i) Hints and Tips

Shelf positions are not critical, but make sure the shelves are evenly spaced.

When cooking more than one dish in the fan oven, place dishes centrally on the shelves rather than several dishes on one shelf.

When the oven is full, you may need to allow slightly longer cooking time.

When the oven is full of the same food, e.g. equal trays of small cakes or equal size victoria sandwich cakes, then they will be cooked in the same time and removed from the oven together. When different sizes of trays or types of food, e.g. biscuits and cakes are cooked, they will not necessarily be ready together.

The fan oven can be used to heat foods through without thawing first, e.g. fruit tarts, mince pies, sausage rolls, and other small pastry items. Use a temperature of 190-200°C and allow 20-40 minutes (depending on the quantity of food in the oven).

The use of too high temperatures can cause uneven browning. Check with the recommendations for oven temperatures given in the cooking charts, but be prepared to adjust the temperature, if necessary. Remember to reduce temperatures by about 20-25°C for your own conventional recipes.

When roasting do use the trivet in the meat tin. Fat and meat juices will drain into the meat tin below and can be used to make gravy. The trivet also prevents splashes of fat from soiling the oven interior.

The meat tin **should not** be placed on a heated hotplate as this may cause the enamel to crack.

Cooking Chart - Fan Oven

Food	Shelf Position	Cooking Temp(°C)
Biscuits Bread Casseroles Cakes: Small and queen Sponges Madeira Rich Fruit Christmas Meringues Fish Fruit Pies and Crumbles Milk Puddings Pastry: Choux Shortcrust Flaky Puff Plate Tarts Quiches/Flans Scones Roasting: Meat & Poultry	Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is used.	180-190 210-220 130-140 160-170 160-170 140-150 130-140 90-100 170-190 190-200 130-140 190-200 180 170-180 210-220 160-180

This chart is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements.

MEAT	TEMPERATURES
Beef	Rare - 60°C Medium - 70°C Well Done - 80°C
Pork	Well Done - 80°C
Lamb	Medium - 70°C Well Done - 80°C

When roasting, ensure the meat is cooked thoroughly, use a meat thermometer if preferred to check the centre temperature has reached the required temperature (see table to the left).

Defrosting

The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the speed of defrosting. However, please note that the temperature of the kitchen will influence the speed of defrosting.

This function is particularly suitable for delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

How to Use Defrosting

- 1. Turn the oven function control knob to 🕇.
- 2. Ensure the thermostat control knob is in the OFF position.

i Hints and Tips

- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
- ALWAYS COOK THOROUGHLY IMMEDIATELY AFTERTHAWING.
- Frozen food should be placed in a single layer when ever possible and turned over half way through the defrosting process.
- Only joints of meat and poultry up to 2 kg. (4 lb.) are suitable for defrosting in this way.

Refer to the following table for approximate defrosting times.

Food	Defrosting time (Mins)	Standing time (Mins)	Notes
Chicken 1000 g.	100-140	20-30	Place the chicken on an inverted saucer on a large plate. Defrost open and turn at half time or defrost covered with foil. Remove giblets as soon as possible.
Meat 1000 g.	100-140	20-30	Defrost open and turn at half time or cover with foil
Meat 500 g.	90-120	20-30	As above
Trout 150 g.	23-35	10-15	Defrost open
Strawberries 300 g.	30-40	10-20	Defrost open
Butter 250 g.	30-40	10-15	Defrost open
Cream 2 x 200 g.	80-100	10-15	Defrost open (cream is easy to whip even if parts of it are still slightly frozen)
Cake 1400 g.	60	60	Defrost open

The times quoted in the chart should be used as a guide only, as the speed of defrosting will depend on the kitchen temperature. For example, the colder the ambient temperature, the longer the defrosting time.

Grilling



Grilling must be carried out with the oven door closed.

Always use oven gloves to remove and replace food in the oven.

Ensure that you support the dripping pan when removing it from the oven.



How to Use the Grill

- 1. Turn the oven control function knob on M
- 2. Turn the thermostat control knob on the required temperature.
- 3. Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.

Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary, during cooking

During cooking, the cooling fan and the thermostat control light will operate in the same way as described for the fan oven function.

Cooking chart

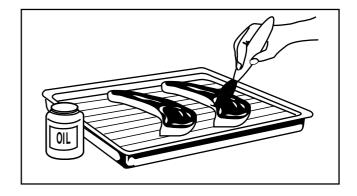
Cooking time depends on the thickness of the meat and not on its weight.

Type of food	Mins per side
Bacon rashers	2 - 5
Chicken joints	15 - 20
Gammon rashers	5 - 8
Lamb chops	6 - 12
Pork chops	10 - 15
Sausages (turning as required)	10 - 12
Steaks (average thickness)	Rare 3 - 6
	Medium 6 - 10
	Well done 8 - 12
Toast	1 - 11/2

$(\mathbf{i}$) Hints and Tips

- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- When toasting bread, we suggest that the top runner position is used with the grid in its 'high' position.
- The food should be turned over during cooking, as required.

The grill element is controlled by the thermostat. During cooking, the grill cycles on and off to prevent overheating.



Cleaning the Oven



Before cleaning always allow the cooling fan to cool the oven down before switching off at the electricity supply.

This appliance cannot be cleaned with steam or with a steam cleaning machine.

The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach **should NOT** be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little washing up liquid has been added.

 Λ

To prevent damaging or weakening the door glass panels avoid the use of the following:

- · Household detergent and bleaches
- Impregnated pads unsuitable for nonstick saucepans
- · Steel wool pads
- Chemical oven pads or aerosols
- · Rust removers
- Bath/Sink stain removers

Clean the outer and inner door glass using warm soapy water.



DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter.

If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Centre who will be pleased to advise further.

Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm.

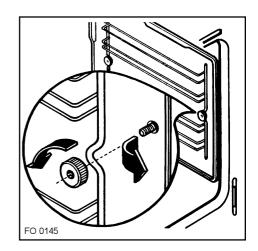
It is preferable/advisable to wipe the oven over with a soft cloth soaked in warm soapy water after each use. However, from time to time it will be necessary to do a more thorough cleaning using a proprietary oven cleaner, do not use abrasive scourers or steel wool.

NOTE: Do NOT use caustic base oven cleaners.

Oven Shelves and Shelf Supports

To clean the oven shelves and the shelf supports, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.

The shelf supports can be removed for easy cleaning (see diagram). Please, ensure the retaining nuts are secure when refitting the shelf support.



Replacing the Oven Light



Disconnect the appliance.

If the oven bulb needs replacing, it must comply with the following specifications:

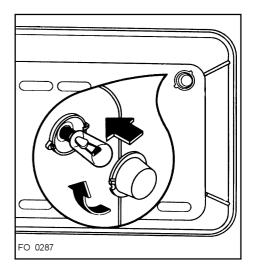
- Electric power: 15W,
- Electric rate: 230-240 V (50 Hz),
- Resistant to temperatures of 300°C,
- Connection type: E14.

These bulbs are available from your local Service Force Centre.



To replace the faulty bulb:

- 1. Ensure the oven is disconnected from the electrical supply.
- 2. Turn the glass cover anticlockwise.
- 3. Remove the faulty bulb and replace with the
- 4. Refit the glass cover.
- 5. Reconnect to the electrical supply.



Something not working

If the appliance is not working correctly, please carry out the following checks before contacting your local Service Force Centre.

SYMPTOM The oven does not come on	 SOLUTION ◆ Check the oven is in manual operation and that both a cooking function and temperature have been selected. ◆ Check the oven is wired in properly, and the socket switch or the switch from the mains supply to the oven are ON.
■ The oven temperature light does not come on	 Select a temperature with the thermostat control knob Select a function with the oven function control knob.
■ The oven light does not come on	 Select a function with the oven function control knob. Check the light bulb, and replace it if necessary (see "Replacing the Oven Light")
It takes too long to finish the dishes, or they are cooked too fast.	 The temperature may need adjusting Refer to the contents of this booklet, especially to the chapter "Using the Oven".
Steam and condensation settle on the food and the oven cavity.	◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.
■ The end of cooking programmer does not work	◆ Check the instructions for the programmer.
■ The oven fan is noisy	Check that shelves and bakeware are not vibrating in contact with the oven back panel.

Installation



The oven must be installed according to the instructions supplied.

Λ

This oven must be installed according to standards and regulation currently in force.

Technical Data

Dimensions of recess

Height	580 mm.
Width	560-570 mm.
Depth	550 mm.

Dimensions of the oven cavity

Height	325 mm.
Width	440 mm.
Depth	390 mm.
Oven capacity	55 litres

Heating elements rating

Oven element	2,090 W
Grill element	1,830 W
Oven Light	15 W
Cooling Fan	25 W
Convection Fan	30 W
Total Rating	2.15 kW
Supply voltage (50 Hz)	230-240 V

Electrical Connection

The oven is designed to be connected to 230 -240 V (50 Hz) electricity supply.

The oven has an easily accessible terminal block which is marked as follows.

Letter L Live terminal Letter N Neutral terminal



Earth

The cable used (of the types: H05 V2V2-F T90, H05 BB-F T90) must have a min. cross section of 1.5 mm². In order to connect it to the oven it is necessary to remove the hatch at the back of the oven to reach the terminal block.

For direct connection to the mains supply a two pole switch with a minimum rating of 13 A and a minimum distance of 3 mm between its contacts must be fitted between the supply and appliance.

This switch must not break the yellow/green earth cable at any point.



The appliance must be earthed

Important

After installation and connecting, the cable must be placed so that is cannot at any point reach a temperature more than 50°C above the ambient temperature. Before the appliance is connected check that:

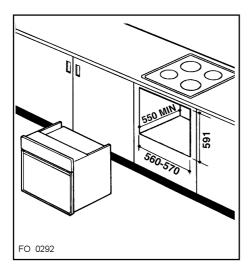
- the main fuse and the domestic installation can support the load;
- the power supply is properly earthed;
- the double pole switch used to connect the appliance to the supply is easily accessible after installation.

Building In

It is important that the dimension and materials of the surround or cabinet into which the oven will be built are correct and that proper arrangements are made for a continuous supply of air to the oven so it does not overheat.

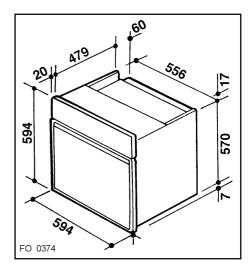
NOTE: The outer cabinet should have a 600mm width.

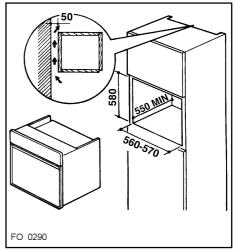
Dimensions of the oven and recess required are given in the relevant diagrams.

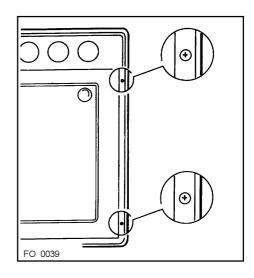


Securing The Oven To The Cabinet

- 1. Fit the oven into the cabinet recess,
- 2. Open the oven door,
- Secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame.







ELECTROLUX WARRANTY AUSTRALIA

Nothing in this warranty, limits any rights you may have under the Trade Practices Act or any other Commonwealth or State legislation. Such rights cannot be changed by the conditions in this warranty.

Subject to the conditions below, this appliance is warranted by Electrolux Home Products Pty. Ltd. A.B.N. 51 004 762 341, (the "Company"), to be free from defects in materials and workmanship for a period of 24 months following the date of purchase (the "Warranty Period").

Conditions of the warranty:

- 1 During the Warranty Period the Company, or its service agent, will only pay the cost of repairing or replacing all Company parts on your appliance which the Company finds to be defective.
- 2 The Company will decide if there are any defects in material and/or workmanship.
- 3 Light globes, batteries and filters are replaceable parts and are not covered under this warranty.
- 4 This warranty applies only for mainland Australia and Tasmania.
- 5 The appliance must be installed and operated in accordance with the Company's instructions.
- 6 This warranty does not apply to normal wear and tear, or any service, which is needed after an accident, alteration, negligence, misuse, fire or flood.
- 7 This warranty does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
- 8 If you live outside the service area of the Company or one of its service agents, this warranty does not cover the cost of transport of the appliance for service nor the service agent's travelling costs to and from your home.
- 9 If you are required to transport the appliance to the Company or its service agent, you must ensure it is securely packed and insured. The Company does not accept any responsibility for loss or damage of the appliance prior to it being received by the Company or its service agent.
- 10 This warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or incorrect power current.
- 11 The Company (and any company related to the Company) will not be liable for any special, incidental or consequential damages or for loss, damage or expense or for personal injury or loss or destruction of property arising directly or indirectly from the use or inability to use this appliance or any of its parts.
- 12 This warranty applies only to the original buyer.
- 13 This warranty is the only express warranty given by the Company.
- 14 If you are the original buyer, please keep your proof of purchase, which will be required, if you request service under this warranty.
- 15 The Warranty Period is only applicable when your appliance is used at home by you and your family as consumers.
- 16 Use of this appliance for commercial purposes is covered by this warranty for a period of 3 months from the date of purchase.

FOR SERVICE IN AUSTRALIA PLEASE CALL 13 13 49 FOR SPARE PARTS IN AUSTRALIA
PLEASE CALL
13 13 50

ELECTROLUX APPLIANCE WARRANTY – NEW ZEALAND

This appliance is warranted by Electrolux Home Products (NZ) Ltd ("the Company") from the date of purchase. The following terms and conditions apply:

- 1 The Company or its Authorised Service Centre will pay the cost of repairing or replacing all parts of the appliance which the Company or its Authorised Service Centre find defective for a period of 24 months following the date of purchase (the "Warranty Period").
- 2 During the Warranty Period the Company or its Authorised Service Centre, will pay the cost of repairing or replacing all parts, which they find are defective.
- 3 Light globes, batteries and filters are replaceable parts and are not covered under this warranty.
- 4 The appliance must be installed and operated in accordance with the Company's instructions.
- 5 This Warranty does not apply to normal wear and tear, or any service, which is needed after an accident, negligence, alteration or misuse.
- 6 This Warranty also does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
- 7 If you live outside the service area of the Company or its Authorised Service Centre, this warranty does not cover the cost of transport of the appliance for service nor the Authorised Service Centre's travelling costs to and from your home.
- 8 If you are required to transport the appliance to the Company or its Authorised Service Centre, it must be securely packed and insured. The Company does not accept any responsibility for loss or damage prior to it being received by the Company or its Authorised Service Centre.
- 9 This warranty is the only express warranty given by the Company.
- 10 This Warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or incorrect power current.
- 11 The Company (and any company related to the Company) will not be liable for any special incidental or consequential damages or for loss, damage or expense directly or indirectly arising from the use or inability to use this appliance, or for personal injury or loss or destruction of other property.
- 12 Nothing in this warranty is intended to limit the rights you may have under the Consumer Guarantees Act 1993, except to the extent permitted by that Act, and all provisions of this warranty shall be read as modified to the extent necessary to give effect to that intention.
- 13 The Consumer Guarantees Act 1993 does not apply if your appliance is acquired for the purposes of a "business" (as defined in that Act).
- 14 This warranty is limited to 90 days from date of purchase if the appliance is used for commercial use.

IMPORTANT NOTICE

Before calling a service technician please carefully check the warranty terms and conditions, the operating instructions and service booklet if applicable. If the product fails for any of the customer responsibility reasons detailed therein, a service fee will be charged. Please present proof of purchase to any Authorised Service Centre should warranty service be required.

SERVICE CENTRES

PLEASE PHONE 0800 10 66 10

For your nearest Authorised
Service Centre please look in
The Yellow Pages under
Home Appliance Servicing
OR
Call 0800 10 66 10

The Electrolux Group. The world's No.1 choice.

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.